

PATENT APPLICATION  
Attorney's Docket No. 388-011772

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re application of :  
**Yasuo KONISHI,** : **METHOD OF PROCESSING STARCH**  
**Shigeo TANI,** : **GRAIN MATERIAL AND METHOD**  
**Masaaki UOZUMI** : **OF MANUFACTURING FERMENTED**  
**and Takeharu MIYAMOTO** : **PRODUCT USING THE PROCESSED**  
: **MATERIAL**

Serial No. Not Yet Assigned :

Filed Concurrently Herewith :

Pittsburgh, Pennsylvania

October 19, 2001

**PRELIMINARY AMENDMENT**

**BOX PATENT APPLICATION**

Commissioner for Patents  
Washington DC 20231

Sir:

Prior to initial examination, please amend the above-identified patent application as follows:

**IN THE SPECIFICATION:**

**Please amend specification paragraphs as follows. (Pursuant to 37 CFR 1.121, a marked-up version of the amended specification paragraphs is attached.)**

**On page 8, please delete the second complete paragraph and insert the following replacement paragraph:**

The hot air blower 3 is adapted for generating hot air atmosphere providing a hot air current flowing from the lower side to the upper side of the starch grain material 10 conveyed on the belt 8 so as to keep the vicinity of the material 10 at 50°C to 120°C.

Further, the blower 3 is adapted also to keep the vicinity of the belt 8 surface at 70°C or higher so as to inhibit stagnation of vapor transpired from the inside of the material on the surface of the material, which stagnation would lead to gelation of the surface of the starch grain material, and eventually formation of a gel-like substance.

**On page 8, please delete the third complete paragraph and insert the following replacement paragraph:**

As an example, Fig. 2 shows temperature variation developed in raw rice (white rice) when the invention's processing method was conducted on this raw rice for irradiating microwaves to it with simultaneous application of hot air current thereto while the rice was being conveyed on the belt 8 having thickness of 15 mm, width of 300 mm and a processing length of 7 m. At the beginning of the process, the white rice had a temperature of 27°C and a moisture content of 12.5%, then the rice had a temperature of 140°C and a moisture content of 10% or lower after the process.

**On page 8, please delete the paragraph bridging pages 8 and 9 and insert the following replacement paragraph:**

As a comparative example, the conventional processing method was carried out only with microwave irradiation without simultaneous application of hot air current. The temperature variation in the raw rice in this conventional process is shown in Fig. 3. Incidentally, in these Figs. 2 and 3, a period (t) denoted with an arrow is a period during which the raw rice was heated by the invention's method or the conventional method.

**REMARKS**

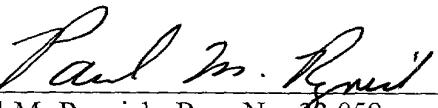
This Preliminary Amendment makes minor corrections in the specification to conform the application to customary United States patent practice.

Examination and allowance of claims 1-7 are respectfully requested.

Respectfully submitted,

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## **MARKED-UP AMENDED SPECIFICATION PARAGRAPHS**

### **Page 8, second complete paragraph**

The hot air blower 3 is adapted for generating hot air atmosphere providing a hot air current flowing from the lower side to the upper side of the starch grain material 10 conveyed on the belt 8 so as to keep the vicinity of the material 10 at 50°C to 120°C. Further, the blower 3 is adapted also to keep the vicinity of the belt 8 surface at 70°C or higher so as to inhibit stagnation of vapor transpired from the inside of the material on the surface of the material, which stagnation would lead to gelation of the surface of the starch grain material, and eventually formation of a gel-like substance.

### **Page 8, third complete paragraph**

As an example, Fig. 2 shows temperature variation developed in raw rice (white rice) when the invention's processing method was conducted on this raw rice for irradiating [microwave] microwaves to it with simultaneous application of hot air current thereto while the rice was being conveyed on the belt 8 having thickness of 15 mm, width of 300 mm and a processing length of 7 m[,]. At the beginning of the process, the white rice had a temperature of 27°C and a moisture content of 12.5%, then the rice had a temperature of 140°C and a moisture content of 10% or lower after the process.

### **Page 8, paragraph bridging pages 8 and 9**

As a [comparison] comparative example, the conventional processing method was carried out [in which] only with microwave [was irradiated] irradiation without simultaneous application of hot air current. The temperature variation in the raw rice in this conventional process is shown in Fig. 3. Incidentally, in these Figs. 2 and 3, a period (t) denoted with an arrow is a period during which the raw rice was heated by the invention's method or the conventional method.